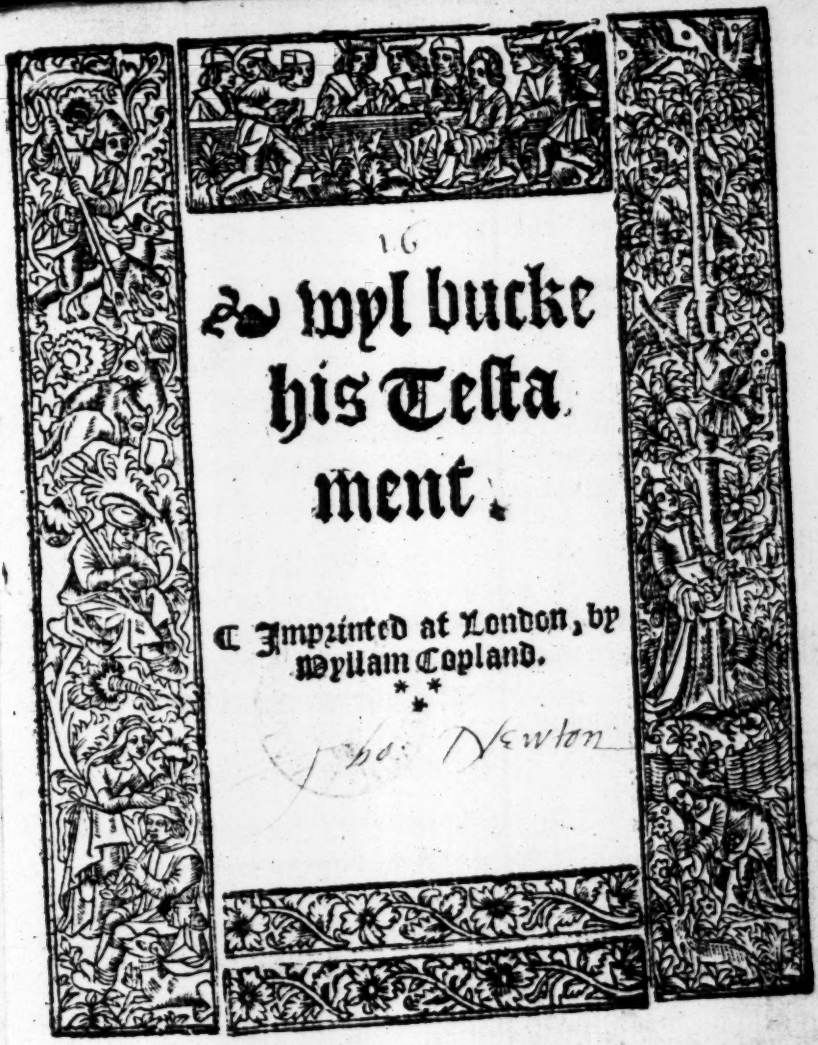

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# ℒ wyl bucke his Testa ment.

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Jhon Newton

4° C 39 Art. Seld. (24)
Selden d. 4. 52 (24)
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BIBLIOTHECA · BODLEIANA

S I rode in a Parke, streite by bi a tree
Mi Arowe in mi honde, mi bowe rdi bente
I sawe where came buckes. ii. or three,
And oon especiall, to mine entente
I strake him euen in the haunche, as I was mente /
When he felte him hurte, he went his wey full soon
I drewe to him, from. viii. of the clocke tile noon.

But, whan noone came, I brought him to a bay
By the brode pawme, a non I him espied
Than he desired me, how he might that day
Make his Testament, yet or he dyed
I graunted him anon, hit should not be denied
The take penne & Inke, & sette you downe to write
What I shall say, and how I shall me quite.

I bequeth mi body, to the colde seler
I wolde that a lady, tok the say of me
And I bequethe mi skinne, to your bowe berer
The reward of mi throte, to your howndes perde
The right shulder, is the persons quantite
The lefte shulder, to the perker that is fallen in age
Mi suet to the faire lady is visage.

My cabage, I wyll the hounde for strike
When he hath doon, caste hit on the pale
Mi blode & my guttis, grete to the poding wife
She to make in them, so they be not stale
A mozsell for a stuge, with a cuppe of ale
And with wine better, who might come therto
But many times, hit is absent and goo.



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I bequeth my tounge, flat neuer lied lenge
To the lady, when she liste to breke with her faste
And he that me helpeth, to the quarry bringe
I wyll he haue mi neke, for a shorte repaste:
The Rauens mosell, sticke hit on a thorne faste
My lyuer to reward, all your ponge houndes
My smale guttis, to harpe þ maketh merí soundes

My fote with the synewe, to hange at the dore
The tippe of my tayle, to put in your horne
My bladdyr is the purse, of euery colore
My tuell to the crowe, which beaute is worne
My stonis in a pye, when ye liste to skorne
And he that brekith my bodye, all and some
Water for his handis, is the olde custome.

I bequeth my greece, to the fermete potte
Also the remanent, that is past abele
I wolde that ye bake hit, and serue it forth hote
In at firste corse, to the Lordis table
To haue some roste, I wyll be agreable
My bonis in broth at noone, and at night in sewe
When ye make your seruice, shorte ye them newe.

I wyll that ye make Stekis, for a brekefaste
Of the leniste flesshe, of my bodye
Which is good for Widowe, or Maiden chaste
Also the good man, will hit not denye
Vineger is the sauce, I you certifye
With powther of Gengir, and Sugre treicute
This will I warrant, with my clerkes to deput.

If eny thinge be els, thinke bred an this
Let it be a lowed, I shall vnto it not faile
Mine executor, I make Robin ewer heir of all
The worst to redresse, it is right able
He loued my flesshe in lyfe, and death hit is no take
wherfore I truste him, aboue all mankinde
I may no more speke, my breth is nigh gone
At my moneth minde, I wyll ye make a feste
Of viii buckes some, and that of rowles thre
To serue all that cummeth there, both more & leste
But other deuties, than of vi sauce shal there none be
I leue the feste in writing, that cookes may hit se
Fare ye well nowe freudis, I ma no lenger tarry
I must nedis hense go. I here them blowe a quarry.

¶ To make iii. courses of a Bucke, or of a Doe.

THe potage of the first course, Chine choppid in small wirtes, and than venison and rumpe, and then blake podinges and tripes and carpe, & the tonge rosted.

¶ For ye seconde course of Bucke. The potage sued tripes, and Noumbles in sewe, and trotters, ye rape and the Hagges, the shulder rostid, & Rowes rosted steikis in sewce, venigre some bake.

¶ For the thrid course of the bucke. The potage Hogets and Nowmbleis sued, the hostels in sewe chitterlinges broyled and therbur, and Isinge and the fenche rostid and fillet, and noumbeis rosted steikes drye, and the breste choppid and chewets, bake dowcetts, and tendrons, and the liuer rostid, and if it be a Doo take the iune.



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¶ For to prepare all this.

When the bucke is dede, and dight, loke that ȳ flesshe be hole and holsome, then take vp the blode with in him with a cuppe, or a pece, then take the suet of the tail and then rut hit but not to small and kesse him to ȳ same blode, & take a good quantite of Otemele and caste therto and salte, and medyll all these to gethet with your handes for clodding of the blode, and then take the guttis that be moste best therfore and welsche them clene, and then turne them and put the blode therin. And the ble blacke podinges, than take the rape and opin him by the side of the length of an ynche and pike out the stuffe that is with in, & pinch not the skine that is without, and than take ȳ same stuffe that ye make your blake podinges and put hit in and fyll your rape but not to full for breaking and take a nedyll and a threde and shewe it, than take ȳ skine that is abought the herte, and that is called ȳ Leber, thā take and shewe them, saue leue a parte opin for to put in your stuffe, and take the same stuffe that seruid for the blacke podinges & put it therin & then sowin together close than caste all together in a faire fetting pott with water or with broth, & pricke them, and turne them well podinges and all, or els the suete wilbe more in the to side than on the other and when they ar Inough take them vp & ley them vpon a faire gredires and broyle them, and caste on salte, and serue them forth as the fourth parte of.

¶ For to make the Jfinge podinge.

Take the gutte that is hinde moste of all, that is the gutte

gutte of Jsu, and then washe him clene with water and salte, & picke & wape the fat that is about him, and then take faire suet & mince hit but nowte small, and caste therto a grete quantite of Otmel, than take the yolkes of Egges a bout a foure, & is Jnough for one, and then cast therto powther of Pepir, Safron and turne the oute side of the gutte bi wardes for with the turning bi the gutte ye shall put in the stuffe, pricke him and sethe him, faire bloue him on a grediron and cast salte on him, and serue him for the for an Jsinge.

¶ For to make Chetterlinges.

Take the smale gutte of ỳ Bucke but not all, for we muste kepe of the fatteste for Hagges, and than take the small gutte and cutte him in twein ỳ euery gut be halfe as longe or your selfe, & then turne him faire with a sticke and let him lye & soke .ii. or .iii. houres in water for he will be the swetter, & then knitte them together and make of them .ii. chitterlinges or .iii. after that the stuffe is, & than seth them feyre & sowse them, then broyle them on a grediron and serue the forth. For to make the Hagges.

¶ Take the mawe and washe hit clene and let him soke in water also, & thē the guttes of the same bere and slytte them faire and scrape them clene & washe them clene and let them lie in water all a nighe, or els as longe as ye maye, and then caste them into a faire potte with broothe fresshe, and cast ther to a quantite of Noumbles, some of the herte, and some of the kidnes & a great quantite of suette for to make them fate Jnough, & when that it is boiled al together Jnough

nough, & lay them vpon a fayre borde, & cast there-
to fayre gratid brede and perseley fayre picked and
a litel sauery and time & faire yelkes of Egges a
house. vi. or. vii. in on, and the powther of Peper and
safron but not to moche, lete them haue sumwhat a
brouneculloz, and then take it knifis and hewe the
small, and then take the Hagges gut that I spake of
befoze and putte the same stuffe therin, but fyll him
not to full for he wyl swet, prycke him, close him and
cast in a potte and gefe him a boyle, and let him soke
a while, & take him vp & ley him in a dishe and cute
of the grette ende that is pycked, & soke that he be
fayre ynough with in him selfe, & cast brothe about
him and serue him forth for a good Hagges.

¶ For to dight Cripes of the same Bucke.

Cutte the woumbe and cast out the herbis, and take
scalding hot water, let hit not be to hote, and scalde
the Cripes feire and then let them soke in the water
all the night and ye maye, and take and cast them in
a pot of faire water and boile them tender and then
take and put them in faire colde water, & then washe
them and pike them white and lete the fat be on the
silk, and then take the fattest tripe and ley him in a
louce and the cheterlings to gether, and if so be that
ye serue them in haste make the louce the sharper of
ale and salte, and then take a fayre gredyron and ley
your tripe ther vpō, and broile them fayre & browne
and put them in dishes and serue them forth.
Then take another lener tripe and cutte him & dyse
him of the bred of a dise and cast him in a fayre potte
with stronge broth & caste therto powther of Peper

and

and saffron, and a litell brede drawen thorow a strey noz, and then set him to the fire and boyle him bute let it not be thicke, and when he is ynough sette him oute and season them vp with vergis & a good quantite of Ginger and salte & dresse them forth for stued Tripe.

¶ For to dight the Woget.

Skalde him faire and white, and cast him in a posnete with faire water and seth him tyl the be tender and then take him vp, and take water and salte and rubbe him betwene the handes till he be white, and kepe him hole and caste him in a fayre pot, and caste therto faire stronge brothe and a mosell of faire Liuer bese, or Moton with all & caste therto faire leues of Persely ynough and let hit seth to gether a good prette while, and then set him fro ẏ fire & caste there in Saffron and salte, and powther of Ginger and Uergis to gether, but putte hit not therin tyll thou shalt serue it forth, and then dresse it in a disshe ẏ herbes and ẏ hole Woget together and brothe ynough ther with & that is Wogets of ẏ bucke or of ẏ Doe.

¶ For to make the Trotters of the Bucke.

Take the fowre fete and skalde them faire & white and cast in a pote and boyle them tender, & then take them vp and laye them in faire water and salte and rense them faire and ley them in a disshe and cast therin leauis of percely and veneger, & serue them forth and that ben the Trotters.

¶ For to dight the tonge of the same bucke.

Skalde him faire and scrape him and let him come in no colde water, for than he woll be toughe, & par-



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boyle him in water and salte, & put him on a broche and roste him & baste him well or els he wyll be dry drawe him oute and ley him in a faire dishe and cast on salte and serue him forthe.

¶ For to dight the liuer of the same bucke.

Loke, he be hole, and take ỹ gall oute & take a faire gredyron and faire spilts vpon it, and take the same liuer and ley there vpon and lete hit haue an esy fire and pricke him well with a pricke & roste him faire ley him in a dishe, caste in him salte & serue him forth.

¶ For to proporcion the flesshe of the same bucke.

Take a side and ley him in powther all night, or els seth him in water and salte & then cut him in twaine and bande it faire and take the roste side and cut it in pecis, and thou wile serue hit with frumente & then take the same brothe and put thy venison therin and kepe it hote, and take the breste & cut the same endlonges and ouerthwarte to the bone, and then caste theron grated breade & powther of Ginger, & boyle hit on a faire gredyron brownе both sides, & then ley him in a dishe & serue him forth for a good Carpe.

¶ For to make small wortes.

Take the chine and choppe him euery pece an inche brode and then pece hit feyre and wasshe him & caste him in a potte and caste therto stronge brothe, & sete him on the fire and boyle him with a pot staffe tyl he sethe for quailing, and then he shal be browne of his owne kinde, and then set him downe and laime him fayre, and caste on him Otemel, and then take herbes of the beste that thou can gete for wortes, and hewe them small, when the flesshe is halfe ynough cast in

thy

thy woztes and let them sethe to gether, and loke it be sum what bzowne of his owne kinde, & cast ther on saffron and salte, dzesse him in dishes, flesshe and woztes to gether, & serue him fozth foz smal woztes

## ¶ Foz to make Frumente.

Take fayze whete that is faire picked and clene ād pile him well and washe him in many waters & cast in a pot of hote sethinge water and let him sethe tyl they be tender, and then take them vp, and caste him in a nother faire pot and caste therto lyer of bese and Moton, and caste therto swete milke & set him ouer the fire and stere them to the boyle, and then sete the downe & let them sethe, & loke the be thicke ynough of his owne kinde, and cast therin saffron and salte, when it is ynough serue them fozth in faire dishes Take the Uenison that is ozdeynid therfoze & serue it fozth in other dishes by, & cast theron faire bzoth of the same, & serue it fozth foz Frumente & Uenisō.

¶ And than as foz other Potages, stued Trypps, & is dight redy. And than foz to make the Numbleis in sewe.

Take the Numbleis and loke that they be clene, & loke they be not gozed, and mince them small euen rawe and vnwashen and put them in a faire pot ād caste therto stronge bzoth & set him on the fire & stere him wel tyll he boyle, & then skime him & loke he be bzowne of his owne kind, the cast therto a good quā

tite of

powther of Canell and powther of Peper some, and then take bread and shalde hit and let the Numbleis be newe Inough for to geue him selfe a good colour els take blode of a good shepe or of a good kid & drawe hit with the brede & lier vp thy pot therwith but not to thicke. Than when it is Inough set him oute and caste in him a quantite of vineger and salte and a lytell saffron, but let his owne colour be chefe and then serue him forth.

And then for ỳ other potage, mogetts be made redy.

## For to make Numbleis stued.

Take the Numbleis and loke ỳ they be clene washed and dight, and then cut them to the lengthe of the brede of halfe a thombe and sumwhat more, and the put them on a broche and roste them til they be halfe Inough and put them in a faire pot and caste therto strong broth and wine to gether, and a good quantite of Canell and powther of Peper, & Resons of Corans, and lete them boyle to gether and the lire him vp with crustes of brede drawne with with wine or els with brede tosted, other els the yolkes of Egges when they be sodin herde, and breke them small and caste there amonge powther of ginger, & powther of Clowes and of Mace, and melt all these together & when thou shalt serue hit forth caste therin vergis & a litell vineger, and if thou lire him vp with breade caste therin vineger and vergius, and ginger, & powther of clowes & mace, & giue him a colour of saffron and loke that he be sumwhat egre dowce and serue it forthe in dilshes.

## ¶ For to make Hostes.

take

Take the faire bones of the bucke, that is called the marybones and cut a waye all the flesshe about him and breke the bones at euery ende that ye may se the marye or els hit will waste a waye, & then cast them in a fayre pote and caste therto broth and wine, and other maner flesshe of the bucke what ye wyll & then set him on the fire and boyle him with a potstaffe tyll he boyle, and than cast thereto Onions, minced but nothing small, and then cast therto Herbes, Persely Isope, Sauery, and Time, and let al these be boyled togethers and caste therto a quantite of Canel & powther of Pepper, Clowes and Mace, and let all these boyle to gether, whan it is ynough cast therto vinegar and salte, and loke he haue a browne couler of his owne kinde or els caste therto saffron and saunders to gether but not to moche, & take vp thy bonis and ley theim in a dysshe or in a charger and cast the same broth vpō him and serue them forth for Hostes in sewe.

¶ For to departe our flesshe the on of the sides in Frumente and Carpe to gether. And then take the other side and take out the fillet and roste the side, & picke a wey the bitter skin, when it is rosted cut him fayre euery ribbe fro other and put them in a faire Charger and take barges, and vineger & wine to gether and caste therto powther of Canell and Ginger and Pepper some and make it almoste boyling hote on ȳ fire in a pot, or a dysshe and cast it on the breste that is choppid, and caste ther in salte and serue him forthe for breste choppid. And then take thy fellet and cutte a wey the senowis of ȳ to side and the bonis that is

on

on the other syde and parboyle him and put him on a smal spitte and roste him faire, and put him in a faire dysshe, and then caste on him salte & powther of Gynger medled to gether and serue him forth for a good meate.

¶ For to cut out kindely the sowche.

Take of the buttockes of him by the inner Joynt of of the loyne, and let both the loynes sitte to gether & not departed in no wise, and the flanke set therin also and of the other syde of the rybbe, and leue therin the kidneys, of the Numbles sitting styll. And yf it be of a Fawne, or els a small Der, cut of the buttockes somwhat without the inner Joynte for I speke by cause of the rostinge, and put him on a great broche and bynde him so faste, and let him haue .iii. or .iiii. howres rosting, and then drawe him out & laye him in a Charger and caste on Salte, and serue him forth, and then put the shoulder on a faire broche & roste him faire, and the call aboute him, and caste on salte and serue him forth also:

Then take the fatteste pece of the hawnche and cute him out in .ii. peces or .iii. after that ye haue stuffe for to bake and parboile him in water and salte, and ley him vp & let him be colde. And the take faire flower and make paste and make thy cakes faire and brode and take powther of Peper and salte, and medyll all to gether, and take thy peces of Venison & lay them in thy cake and put the same stuffe there vpon a boue it and beneth hit, and then close him faire & bake

him

him and serue it forth for pasteys of Venyson.

¶ For to make Chewets bake.

Take a clode of the same Venison and mince it small and sewet amonges it, cast therto powther of Pepir saffron and salte, and a litle of swete wine, and make small cokins and put in faire peces of mary, and take the same stuffe and fyll it therewith, and put ther in herde yolkes of Eggis Clowes, Mace, and Rasons of corans ynoughe, Then close him faire & bake him and serue him forth for Chewets.

¶ For to make tarte Barbones.

Take fayre yolkes of Egges and swete wine for to make the paste, and for to make the stuffe. Take tender chese of .iij. wekes olde or of a fourtnight & pare him clene and caste him in to a morter & grinde him small and caste ther to a good quantite of yolkes of Egges and a good quantite of swete creme, and fair clarified butter, Suger, and Saffron medel al these together, but make it not to thinne, then make thy cokins of thy paste a boue sarde, & make them brode with low borders, then lay thy stuffe therin & spede it all a brode. Than take the same paste and dryue him thine and couer thy cokin ther with, and pinche him, cut the lydde sumwhat aboue to make an Issue culler him with Saffron, bake him faire and cast on Suger, and serue him forth for a good Tarte.

¶ For to make Bawdekikes.

Take swete Creme and a quãtite of Manchet bread and

and drawe all thorow a strainour then caste all into a faire pote and set it on the fire and geue him a litell boyle then set him downe, than take faire yolkes of Egges and streine them thorow a straynour & then caste them small reuning into ꝑ pote, take a pot staffe and ster it well that it quaile not then gife him a litell hete and loke it be stonding Inough than caste therto faire clarified butter and suger Inough and a good dele of Saffron and salte, medil these together but make it not to thine, if it be on a fiesshe day take faire mary minced small in stede of butter & pe wyl. And for to make the paste. Take yolkes of Egges & fayre manchet flower and Saffron and sumwhat of suger, and medill all this together and make thy paste, and make brode Cakes and thinne & loke thy stuffe be colde and standing Inough, than take ꝑ same stuffe and plat him of bredth vpon a cake and kouer it with a nother cake and close him well, than kerue him out in the middes of both the cakes stuffe & all the brede of a sawser & close it well that the stuffe goo not out, and leue a good large hole in the middest, of bawdrike wise, then bake him faire and cast on suger, and sarue him forth:

Finis. q. John Lacy.